



ENTRADAS / STARTERS

BEM BOM CHIPS AND SALSA \$3.95

Bem Bom's very own corn chips homemade salsa

QUESO BLANCO \$4.5

Served with house corn chips

QUESO FUNDIDO \$11.95

Poblano only or Poblano & Chicharron

BEM BOM NACHOS \$9.95

Add Chicken \$2.50 | Carnitas \$3.00

GUACAMOLE \$9

Hass avocados, red onion, serrano, tomato, cilantro, lime

PASTEIS DE BACALHAU (4) \$9.95

Cod fish fritter

THE ROCKIN \$12

Small salad, light fried rock shrimp, lime

FRANGO DE CHURRASCO (BBK CHICKEN)

WITH FRIES AND SMALL SALAD

Choice of one sauce: Piri-Piri (mild), lemon mustard (medium), or Piri-Piri (hot)

PIRI-PIRI STYLE \$13.95

Marinated 24-48 hours in our Piri-Piri marinade

CLASSICO STYLE \$13.95

Garlic, evoo, Bem Bom herbed sea salt

CARNITAS MEAL \$14.95

Slow-braised carnitas, black beans with Epazote, and cilantro lime rice

SMOKED CHICKEN ENCHILADAS (2) \$13.95

Apple, smoked chicken, onion, and Monterrey Jack, on a corn tortilla. Served with daily rice and black beans.

Topped with one or two sauces: Tomatillo, Guajillo

SALADS

HOUSE SALAD \$7

Mixed greens, cherry tomatoes, cucumbers, red onions

Choice of oregano vinaigrette or ranch dressing

CAESAR SALAD \$8.95

Romaine hearts, Bem Bom garlic parmiggiano croutons, Parmiggiano Reggiano, classic Caesar dressing

TACOS

2 PER ORDER

MANGO PAINTED FISH TACOS \$11.95

Served with BB slaw, avocado, mango paint, serrano, piri piri, radish

CARNITAS TACO \$10.95

Lime crema, pico de gallo, radish, and cilantro
Pick one sauce: Tomatillo (mild), Serrano (med), De-arbol (hot)

AL PASTOR (LUNCH ONLY) \$10.95

With pineapple, onion, cilantro and tomatillo arbol sauce

SANDWICHES

THE MARCELO \$8

Azores roll, Azores butter, Sao Jorge cheese, jalapeno

PORK PREGO SANDWICH \$11.95

6-hour braised pork, onions, peppers, pico de gallo, radish, cilantro, and Serrano sauce served on a Portuguese roll.

CHICKEN PREGO SANDWICH \$10.95

Chicken tenderloins in Piri-Piri marinade, Jack cheese, - topped with pico de gallo & Piri-Piri sauce, on a Portuguese roll.

LAMB BURGER \$13.95

Grille In House ground grass fed lamb, served with feta compote with pico de gallo, apple ginger bbq sauce, lemon mustard, piri piri

QUESADILLAS

ALL QUESADILLAS SERVED WITH GUACAMOLE

LIME CREMA Y PICO DE GALLO

CHICKEN POBLANO \$12.95

Marinated chicken tenders, fire roasted poblano pepper

TRUFFLED MUSHROOM \$12.95

Mixed mushrooms, white truffle oil

MUSHROOM AND SPINACH \$12.95

KIDS MENU

CHEESE QUESADILLA with lime sour cream \$6

CHICKEN TENDERS N FRIES \$6

CARNITAS TACO N RICE \$6

CHICKEN ENCHILADA N RICE \$6

DESSERT

PASTEL DE NATA

2 Tarts \$5.5 | 4 Tarts \$10

Portuguese Egg Custard Tart Pastry created and made by Catholic Monks since the 18th Century.

KAHLUA CANELA

EXPRESSO BRULEE \$9

CLASSIC MEXICAN FLAN \$7

DRINKS

MEXICAN COKE \$2.75

MEXICAN SPRITE \$2.75

DIET COKE \$2.75

PORTUGUESE

AGUA DO CASTELO \$2.75

SUMOL PASSION FRUIT \$2.75

SUMOL PINEAPPLE \$2.75

SUMOL ORANGE \$2.75

BRAZILIAN

GUARANA \$2.75

ADD-ONS

BOMB FRIES \$6

Thai Basil, Thai chiles, truffle oil, parmigiana reggiano

FRIES \$3

CILANTRO LIME RICE \$2.50

BLACK BEANS WITH

EPAZOTE \$3

BLACK BEANS & RICE \$4

SIDE HOUSE SALAD \$5

The consumption of raw or undercooked meat, seafood, and eggs increases the risk of foodborne illness. Please notify manager of any food allergies, but note we are unable to guarantee all possible cross-contamination.

